

Make your own artisanal ice cream with the Ciampini brothers in Rome.

Rome · Lazio

- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In the heart of Rome, inside Ciampini Lab, you will enter a workshop where artisanal gelato is created every day using precise techniques and selected ingredients. Here, amidst professional machinery and time-honored gestures, you will discover a more authentic side of Italian tradition.

You will be welcomed by Angelo and Federico Ciampini and come into direct contact with a family business that has preserved and renewed this craft for years. Through stories and technical details, you will begin to understand what makes a truly balanced gelato, from the selection of raw materials to the creation of the recipe.

The experience will continue in the laboratory, where you will be guided step by step in the preparation of the base and in observing the churning process, the moment when the ingredients are transformed into a cream with a velvety consistency. The most anticipated moment will arrive with the tasting of freshly churned gelato.







What makes this experience special